Lemon Pound Cake

written by The Recipe Exchange | June 14, 2015

Ingredients

1 3/4 cups all-purpose flour
1 teaspoon grated lemon peel
3/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter, softened
1 cup sugar
4 eggs
1/2 cup sour cream
1 teaspoon lemon juice

Directions

Heat oven to 325°F. Coat bottom and sides of 9-by-5-by-3-inch loaf pan with cooking spray. Dust bottom and sides of pan with flour; tap out excess. Set aside.

In medium bowl, combine flour, lemon peel, baking soda and salt; set aside.

In mixer bowl, beat butter and sugar on medium speed until light and fluffy. Beat in eggs, sour cream and lemon juice. Reduce speed to low. Beat in flour mixture, 1/2 cup at a time, just until blended.

Pour batter into prepared pan. Bake for 60 to 70 minutes, or until cakes begin to pull away from sides of pan and wooden pick inserted in center comes out clean.

Cool on wire rack for 10 minutes. Loosen cake from sides of pans with thin knife. Remove from pan and cool completely.